

*LISTING OF CLAIMS*

1. (Original) A vegetable chip, comprising: a substantially planar vegetable chip in a shape of a slice of bread having a minimum size of about eight square inches.
2. (Original) The vegetable chip of claim 1 wherein the chip is a potato chip or a corn chip.
3. (Original) The vegetable chip of claim 1, further comprising at least one of a salt, a flavor additive, a color additive, and a seasoning.
4. (Original) The vegetable chip of claim 1, wherein the chip is from about 0.025 to about 0.10 inches thick.
5. (Original) The vegetable chip of claim 1, further comprising at least one row of perforations extending from about one edge or corner to an opposite edge or corner.
6. (Original) The vegetable chip of claim 1, wherein the oil content is from about two percent to about forty percent.
7. (Original) A method for making a substantially planar potato chip in a shape of a slice of bread having a minimum size of about eight square inches, the method comprising: providing a potato dough; adding at least one additive to the dough; grinding a mixture of the dough and the at least one additive; extruding the mixture into a thin sheet; cutting the thin sheet into portions; and cooking the portions into chips.
8. (Original) The method of claim 7, further comprising a step of slicing potatoes about one-quarter inch thick to form the potato dough.

9. (Original) The method of claim 7, further comprising steps of washing potatoes, peeling the potatoes, slicing the potatoes, blanching and drying the potatoes.

10. (Original) The method of claim 9, wherein the step of drying the potatoes further comprises heating the potatoes.

11. (Original) The method of claim 10, further comprising cooling the potatoes after the step of heating.

12. (Original) The method of claim 7, wherein the step of grinding results in formation of a gel.

13. (Original) The method of claim 7, wherein the thin sheets are cut into portions via die-cutting.

14. (Original) The method of claim 7, wherein the portions are cooked in a rack that keeps the chips substantially planar.

15. (Original) The method of claim 7, further comprising perforating the dough after the step of extruding.

16. (Original) The method of claim 7, wherein the step of adding adds a flavor additive, a color additive, and a seasoning.

17. (Original) The method of claim 7, further comprising spraying a mixture of oil and at least one of salt, flavorings, seasonings and colorants onto the chips after the step of cooking the chips.

18. (Original) The method of claim 7, wherein the step of cooking comprises frying or baking the chips.

19. (Original) A method for making a substantially planar corn chip having a minimum size of about eight square inches in a shape of a slice of bread, the method comprising: providing a corn flour dough; adding at least one additive to the dough; drying the dough; extruding the dough into a thin sheet; cutting the sheet into pieces; and cooking the chips.

20. (Original) The method of claim 19, wherein the at least one additive is salt.

21. (Original) The method of claim 19, further comprising heating the dough and cooling the dough after the step of mixing.

22. (Original) The method of claim 19, further comprising adding a food grade acid after the step of drying to form a gel.

23. (Original) The method of claim 19, further comprising perforating the dough after the step of extruding the dough.

24. (Original) The method of claim 19, further comprising adding a flavoring or a salt after the step of drying.

25. (Original) The method of claim 19, further comprising spraying a mixture of oil and at least one of salt, flavorings, seasonings and colorants onto the chips after the step of cooking the chips.